

SERIAL
STORYThe
Isolated
ContinentA Romance of the
FutureBy
Guido von Horvath
and Dean HoardCopyright, 1912, by W. G. Chapman in the United
States and Great Britain.

SYNOPSIS.

For fifty years the continent of North America had been isolated from the rest of the world by the use of Z-rays, a wonderful invention of Hannibal Prudent. The invention had saved the country from foreign invasion, and the continent had been united under one government with Prudent as president. For half a century peace and prosperity reigned in this part of the world. The story opens with President Prudent critically ill. His death is hastened by the receipt of a message from Count von Werdenstein of Germany that he has at last succeeded in penetrating the rays. Dying, he warns his daughter Astra that this means a foreign invasion. He tells her to hurry to the island of Ciryne, but dies before he can tell the location of the place. Astra is nominated for the presidency by the continental party. Napoleon Edison calls on Astra, informs her that he was a pupil of her father's, and promises to help her. He gives her a ring made of a newly discovered substance which, he says, will solve the problem of flying. Chevalier di Leon appears in Europe. He notes that preparations have been completed for an invasion of America. He calls on Countess Rosiny, an ex-prisoner of war, who has been a prisoner for two months on the island of Helgoland and has just escaped. He announces that the confederated fleet of Europe has sailed for America. He promises to call on her the following night. Countess Rosiny, in a moment of hope of securing Napoleon's secret, she falls in love with him.

CHAPTER VIII.—Continued.

He elevated his arm. After a few twirlings and twistings of the instrument a click was heard and then came the whizzing sound of a bullet.

"Now watch right above us."

Five minutes later, at an immense height, a flash occurred. Directly after the flash a spiral light began to descend, slowly; then, after several minutes, an explosion followed that put an end to the dropping spiral of fire and above them a small white cloud puff slowly fell downward.

"That was a beauty!" commented Captain Euler.

"Have you any more?" inquired the countess.

"I am sorry, madam, but this is the last for tonight," answered Chevalier di Leon, with eyes turned steadily toward the southeast. They all sat down, and Captain Euler and the countess started a conversation in which the chevalier refused to take part; he was watching the sky and the stars. It was much later than usual when he returned to his gilt cage, but he was satisfied at last; he had seen a star that winked at him familiarly.

The next day the countess asked if they were to have fireworks again, but the chevalier thought it would lose its charm if they had the displays too often. He retired to his room that evening, complaining of a slight headache.

"Shall I call the post doctor?" asked Captain Euler, but the chevalier declined.

When in his sleeping-room he looked over the contents of his small baggage and selected a number of articles that he packed into one bundle. Then he left the room.

The reading-room was the one that was connected with the outer world by the stairway that ran to the roof. The chevalier stepped quickly to the door leading to the corridor and listened; he could hear the sentry walking up and down. He saw with satisfaction that the door could be locked on the inside with key and bolts; then he examined the door that led to the roof. It was a heavy door, that could be locked only from the inside. He silently crept up the stairs and peered into the inclosure; under one of the plants, in the shade, was the countess reading. There were a number of heavy objects with which the door could be barricaded.

He quietly descended, without being seen by the countess, and inspected her room. Apparently finding everything to his satisfaction, he picked up a book from the table and joined the countess.

"Are you feeling better, my dear chevalier?"

"I thank you, countess, yes. And how are you? Does not this imprisonment tell on your nerves?"

She sighed. "Chevalier, I think it does. If I were in a dark dungeon it could hurt me more; but a prison is a prison, and gill bars are hateful."

"Why are you here?"

She smiled sadly. "You ask me why I am here as if you did not know my mission."

"Your mission—then you are not a prisoner?"

"I am a prisoner just as long as you are one, chevalier. My fate binds me to you. Why should I hesitate to tell you?" She looked around, and then in a whisper she continued: "I am in the service of the international police, chevalier, and I was sent to you to get your secret." Great tears rolled

down her cheeks. "Chevalier, please don't interrupt me; I want you to know all. The chancellor wants to know your mission in Europe, from where you come and the secret of gold." She was now openly sobbing.

Neither spoke for some time; at last the chevalier turned to the countess: "It is just possible that I am making the greatest mistake of my life, but—what is the difference—you have been frank with me, and I will be frank with you."

She lifted her face quickly.

The chevalier thought for a second. "Would you like to get rid of all that belongs to the past? Would you come with me?"

She looked at him with such utterable longing that he felt irresistibly drawn toward her; he actually started toward the fascinating woman with arms extended. Then his saner nature reminded him of all that would result from letting their friendship merge into a love affair, and he stopped.

A wave of rage swept over her when she saw his hesitation and decision, but she whispered softly: "I shall go with you."

"Now we are becoming real conspirators; be prepared so that at a moment's notice you can leave."

"Where will you take me?"

"Wherever my stars lead!" was his enigmatical answer, as he left the roof and went to his room to sleep.

Night came again, the captain left them alone at 9:30, saying that he had some writing to do.

Chevalier di Leon watched the sky, which was somewhat cloudy; there was a strong wind that drove the ragged wanderers to and fro.

The twinkling star he had observed several times before was stationed in the eastern sky.

Neither of the prisoners talked; both seemed to be fully occupied with their thoughts. Suddenly di Leon turned to the dreaming countess: "Are you willing to leave with me tonight, in half an hour?"

"But how absurd that is, chevalier!"

"Do you trust me implicitly?"

"I do!"

"Then go to your room and get all the things that you need to take along ready. Will half an hour be enough?"

"I will be ready."

He led the countess down to her room, and from that moment the chevalier became energy itself. First of all, he locked the door of the reading-room, then ran into his own room, picked up his bundle of belongings and hastily placed it on the roof. He arranged several heavy objects around the trapdoor leading to the reading-room and then sent a rocket from his signal gun toward the twinkling star.

The light that followed was taken as a warning by the superstitious soldiers on duty below; the red and white stripes of the American flag high up in the air, and the silvery stars on the blue background completed the flag that was causing so much annoyance to Europe.

The red star above twinkled reassuringly and a second later the roof of the prison was flooded with a strong light. The chevalier ran down and knocked at the countess' door. "Are you ready?"

"I am," she replied and appeared with a small suitcase in her hand.

Just as they opened the door leading to the roof, a secret door in the wall, that had escaped the chevalier's scrutiny, opened and Captain Euler stepped into the room.

"To the roof, countess," the chevalier whispered in the ear of the woman and he stepped before the captain. Back of the captain, through the half-open door, he could see several soldiers.

"Your recent fireworks have aroused some suspicion, chevalier."

"I am sorry, captain, but I cannot stop to explain things to you just now; I am in a hurry."

"Yes, my dear captain. I have just time enough to thank you for your kind hospitality, and to bid you farewell!"

The captain stepped forward, but before he could touch the chevalier there was a flash that blinded all. By the time the captain had recovered enough to shout: "To the devil with your jokes!" the chevalier was gone. Captain Euler ran to the roof door, only to find it barricaded; it took some time for them to force the door, and when they reached the roof and played their searchlight over the whole space, not a soul was to be found.

An hour later Astra received her message from Napoleon Edison.

The following morning early risers in Berlin were treated to a novel sight. High above the city, a white-headed, tremendously large eagle appeared; it circled above the town for a while, then turned suddenly toward the west and disappeared with a rapidity that was astounding.

The learned Professor Kipfelbetmer, a noted zoologist who was one of the first to see it, was certain that the bird was a genuine American eagle.

CHAPTER IX.

In the Master's Workshop.

The following day was a long one for Astra; hope, joy and the expectation of seeing the man who was able to do so much made her restless.

Shortly before noon a report came from the Z ray generating station advising that a peculiar vibration seemed to be forcing the rays backward. Orders were given to establish the new Z zone, also to watch for further disturbances, and after a lapse of six hours, to remove the first line of resistance, leaving the new Z ray to meet the invaders.

Astra was happy indeed when she descended to the library to await Napoleon's arrival. As the hands of the chronometer pointed to ten, she listened intently. The main door was opened just as the clock gave forth

its tinkling warning. A moment later Napoleon Edison was admitted to the library and Astra hurried toward him with welcoming hands.

She saw at a glance that his healthy bronze complexion was gone and that he was thinner. She also noted the unfamiliar clothes he was wearing.

"I am so glad that you have come at last!" were her first words.

"I have longed to come, Miss Prudent, but I was detained in a prison, where I had everything but liberty."

"Please be seated; you must be weary after your long trip." She led him to a chair and took a seat opposite. "There has not been a day, since your visit here, that I have not longed for some news from you. And you, all the time, were in prison."

Edison said: "I crossed the isolator in my aerodrome, ascending thousands of feet to get over. My assistant engineer, Santos Duprel, was with me; we landed on the deserted Zugspitze, in Germany. I alone descended on skis to Partenkirchen, where I purchased European clothes. Duprel and I were in constant communication with each other until my imprisonment, which came so quickly that I had no chance to advise him. I had the honor, before I was confined, to meet his majesty, the Emperor of Germany, the Prince of Wales and, above all, the Count von Werdenstein, who is the real ruler of Europe."

"Are your plans for our defense formulated?" Astra asked.

"I will, with your permission, tell them in a more detailed manner at the workshop. I hope you will accompany me there as soon as you can."

"I am ready to go at any time; only you know I cannot leave the capital for a long period. Besides, I must lay a decided plan of action before the continental congress meets, day after tomorrow. Where is your plant?"

He looked at her in surprise, but all he could see in her face was frank expectation, and in a measured voice he said:

"On the Island of Ciryne."

"Ciryne!" whispered Astra.

"At last you have spoken the word!" said Napoleon eagerly. "The word I have been expecting to hear you say." Astra looked at Napoleon questioningly; evidently there was something back of this that she was supposed to know. Napoleon read her thoughts:

"Miss Prudent, I will enlighten you. When I discovered the element of which your ring is made I came to your father. He was a friend and teacher. When your father realized the value of my discovery and saw the far-reaching possibilities of this wonderful metal he gave me full instructions, and I based my further experiments on them."

"His prophetic soul foresaw the events that are now upon us, and he was anxious to know the results of my experiments. Three days before his death I received a letter from him. I had just returned from the trial of my aerodrome. I was intoxicated with my success. The American Eagle, my first aerodrome, was a marvel, but I will come to that later. I hurried to the capital as soon as I read your father's letter, but was too late! How happy he would have been to know that I had won, that no nation can destroy the work of his lifetime!"

Napoleon's voice softened to a whisper. "But his last letter told me that you would be instructed to go to the island of Ciryne and that, when I met you, you would greet me with the word you have just spoken, 'Ciryne!'"

Astra's eyes filled with tears. The memory of the last hour of her father returned to her in its smallest detail, and then she told Napoleon how the dying man had tried to tell her everything, but that the shock caused by the message from Count von Werdenstein had killed him before he could do so, though with his last strength he had written, in shaking letters, the word: "Ciryne!"

"I cannot tell what he said about you," finished Astra, smiling at Napoleon through her tears. "All I can say is that I am very happy today, for you have come."

Her expressive eyes told even more, and Napoleon Edison felt that he was amply rewarded for the services he had rendered, not for the girl he loved, but for the country they both loved.

"I have one favor to ask, your excellency!"

"Whatever it is, I will grant it in advance."

"The Countess Rosiny, whom I have mentioned, and who played a part in the plot, is homeless in our continent. She is in the waiting-room. I brought her with me, thinking you would not let her go without trying to aid her. Under your care, I feel sure she will regain all that is good in her nature and lose all that is bad."

"She is welcome," Astra said, simply, and started to summon an attendant, but Napoleon interrupted her.

"Astra, permit me! Before you call her, I wish we could make arrangements for your visit to my island."

"How long does it take to make the trip?"

Edison smiled. "The word 'distance' is stricken from the American dictionary. I will place you on the island within three hours."

"Where is your island?"

"Where the 124 degree W. of Greenwich and the 34 degree N. meet."

"In the Pacific Ocean! Wonderful! Could we go tomorrow?"

"Yes, but I think it would be best to travel at night, as I wish to keep the existence of the American Eagle a secret for a while."

"That is wise. Let us start at eleven tomorrow evening."

(TO BE CONTINUED.)

Germs are bad, of course; but they could be worse. Suppose they sang at their work!

The KITCHEN
CABINET

A man never reaches his highest efficiency until he loves his work more than his pay envelope.

Many a fellow has been cornered who isn't square.

DAINTY RAMEKIN DISHES.

Small amounts of food may be served in small casseroles or ramekins without the suggestion that they are leftovers. Vegetable leftovers may be taken from the table, put into the ramekins, and covered with a cream sauce, then when the meal is

to be served all that is necessary is to add a spoonful of buttered crumbs and set them in a pan of hot water in the oven to heat. Asparagus tips, peas, beans, cauliflower, or onions, or two or three of each may be served, allowing the family to make a choice of the one most pleasing. Leftover desserts, of various kinds, may be reheated and served with addition of a little fruit or a custard or some liquid sauce which enhances the flavor of the pudding.

A hard-cooked egg added to a few ramekin dishes of macaroni and white sauce, or rice and cheese, will make an appetizing dish.

Dried beef, lobster, crab, chicken, or any remnant of beef, may be served in this manner most attractively.

Chicken pie in ramekins is worth trying. Put a few bits of chicken and some of the gravy and a little cream into a ramekin, place a biscuit on top to just fit it, punch a few holes in it to let the steam escape, and bake until the biscuit is brown. Set ramekins in another dish so that no gravy is wasted, if it boils over.

Beef Tongue En Casserole.—Choose a tongue which has been slightly corned, remove all of the unsightly portions, rub with flour to which has been added a dash of ginger and allspice. Fry a few slices of salt pork, then put in a sliced onion and the tongue, tying it into shape. Flour it lightly on all sides. Make a cupful of gravy, adding the juice of a lemon, three tablespoonfuls of shredded almonds and a half cupful of seeded raisins. Put the tongue in a round casserole, pour the gravy over it and bake half an hour in a moderate oven. Untie the meat, turn out on a plate, and serve with the gravy over it.

Casseroled Calves' Hearts.—Fry an onion in a little bacon fat, roll four calves' hearts in flour and brown. Put into a hot casserole one cupful of stock, a shredded pimento and half a teaspoonful of mixed whole spices. Cover tightly and bake two hours. Garnish the meat with curled bacon.

Good manners are made up of petty sacrifices. Temperance, courage, love are made up of the same jewels.

FOOD FOR THE FAMILY.

As we will soon have an abundance of green peas it is timely to consider some of the many ways of serving them. If one desires to have every bit of the flavor as well as the mineral salts in the peas, the pods should be boiled after shelling the peas and the liquor used in which to cook them. The custom of cooking

any tender green vegetable in a large amount of water and then throwing away the water is most reprehensible at any time and especially now when every scrap of food should be conserved.

The liquid in which the vegetables are cooked is rich in soluble matters that are valuable in the body and should never be thrown away but served with the vegetable as a sauce or added to soup stock.

In cooking any of the succulent green vegetables, salt should not be added until they are ready to be seasoned. If peas are inclined to lack sweetness a teaspoonful of sugar to a pint of peas will add wonderfully in the flavor of the finished dish. Cook all vegetables in boiling water and peas in an open kettle as they keep their green color better.

For variety one may enjoy some of the following ways of preparing peas:

Peas With Braised Carrots.—Put four tablespoonfuls of butter into a saucepan with two cupfuls of freshly shelled peas, a bunch of mint, one peeled onion, half a cupful of cream, a well washed crisp head of lettuce, finely shredded, and a teaspoonful of sugar; cover and cook for twenty minutes, shaking the pan occasionally while the contents are cooking. When the peas are cooked, remove the onion and mint from the pan, add three egg yolks that have been beaten with two tablespoonfuls of cream, a pinch of salt and red pepper, shake until the contents are well mixed, then dish up the peas. Cook the carrots shredded in strings in a very little water, add three tablespoonfuls of butter to the tender drained carrots and dust with paprika and fry until a golden brown, then add a cupful of stock or the liquor in which the carrots were cooked; simmer one hour. Serve with the peas.

It really doesn't make much difference what a man thinks, so long as he doesn't think out loud.

INEXPENSIVE SUMMER DISHES.

There can be no improvement on the sweet, juicy, ripe strawberry, and we all agree with the writer who said "God might have made a better berry, but he never did." For those who like variety a few simple ways of using the strawberry will follow:

Southern Strawberry Gelatin.—Soak half a package of gelatin in half a cupful of cold water and when dissolved add a cupful of boiled water; add a cupful of sugar and the juice of half a lemon to the gelatin while it is hot, and then add the stiffly beaten whites of two eggs as it begins to stiffen. Arrange alternate layers of firm, ripe berries and the gelatin in layers, serve in a large or in individual dishes. Plain sweet cream may be served with this, but it is not necessary. Strawberries with French dressing on lettuce make a most tasty salad to serve at luncheon.

Florida Favorite.—Make a lemon jelly and let it cool partly. Line a mold with thin strips of sponge cake and pour over a layer of the gelatin and allow it to stiffen. The remainder of the gelatin is kept in a warm place. Fill the mold with ripe berries and pour over the remainder of the gelatin. When cold and firm the loaf is turned from the mold and served plain or with a few whole ripe berries.

Marble Mousse.—Whip a pint of cream sweetened and flavor to taste. Before putting it into the mold melt two tablespoonfuls of cocoa or chocolate with the same amount of sugar. Put a few tablespoonfuls of the whipped cream into the bottom of the mold, then add a little dab of chocolate, alternating with the plain cream until all is used. Pack and freeze as usual. When the mousse is cut it will have the marble effect. Strawberry jam may be used equally as well for those who prefer those flavors.

If you have never tried waffles for breakfast with fresh strawberries mashed to a paste with sugar served with them, there is a gustatory delight just awaiting you.

Strawberries mashed with powdered sugar and used with whipped cream as a cake filling is hard to find an equal in deliciousness.

Miracles are good, but to relieve a brother, to draw a friend from the depths of misery, to pardon the virtues of an enemy, these are greater miracles.

A FEW THIRST QUENCHERS FOR HOT DAYS.

There is nothing that more appeals to the palate than a well-blended drink, cool and refreshing, on a hot day.

Mint Punch.—From 12 stalks of mint strip off all the leaves and chop them very fine, rub to a paste, adding a pint of cold water; add a pound of sugar, boil five minutes, and strain through a cheesecloth. When cold add the juice of six lemons. At serving time place this mixture in a punch bowl over a block of ice, throw in a bunch of fresh mint leaves and add sufficient apollinaris water to give it sparkle, and serve at once.

Current Punch.—Whip to a froth a tumblerful of currant jelly, adding one pint of boiling water; add a half-cupful of sugar and the juice of a lemon; then put aside to cool. At serving time add a quart of plain cold water and a bottle of sparkling water.

Ginger Punch.—Boil for five minutes a pint of water and a pound of sugar with the grated yellow rind of a lemon; strain, and while hot stir into it two sliced bananas and a quarter of a pound of candied cherries; stand aside to cool. At serving time put a good sized block of ice into the punch bowl, add the juice of six lemons to the banana mixture, turn it into the punch bowl, add two bottles of ginger ale and one quart of sparkling water. Serve at once.

Iced Cocoa.—Put two heaping teaspoonfuls of cocoa into a double boiler, add a half-pint of boiling water, and cook five minutes, add a half-pint of milk, beat thoroughly, take from the fire, and stand aside to cool. At serving time fill the glasses one-third full of chipped ice, add a teaspoonful of powdered sugar, fill the glass two-thirds full of cocoa, and fill with whipped cream.

Ice tea, if made fresh, then cooled and served in the same way the cocoa is served, with the exchange of a slice of lemon for the cream, allowing each to add sugar to taste, makes a most refreshing drink.

A very hot beverage such as hot milk or soup are stimulants to the digestion, while colder drinks retard the digestive processes. It is best to give cold drinks between meals rather than with them.

Nellie Maxwell

Don't take chances this year! Use **GOOD LUCK** RED RUBBERS

They Fit All Standard Jars

Experts teaching "cold pack" canning use GOOD LUCK rubbers because they won't "blow-out" during sterilization nor harden, shrink or crack after the jar is sealed. Send 2c stamp for new book on preserving or 10c in stamps for 1 doz. rings if your dealer cannot supply you. Address Dept. 54 BOSTON WOVEN ROSE & RUBBER CO. Cambridge, Mass.

ASTHMA

DR. J. D. KELLOGG'S ASTHMA REMEDY for the prompt relief of Asthma and Hay Fever. Ask your druggist for it. 25 cents and one dollar. Write for FREE SAMPLE. Northrop & Lyman Co., Inc., Buffalo, N.Y.

Dr. J. D. KELLOGG'S REMEDY

WHO IS TO BLAME

Women as well as men are made miserable by kidney and bladder trouble. Thousands recommend Dr. Kilmor's Swamp-Root, the great kidney medicine. At druggists in fifty-cent and dollar sizes. You may receive a sample size bottle by Parcel Post, also a pamphlet telling about it. Address Dr. Kilmor & Co., Birmingham, N. Y., and enclose ten cents, also mention this paper.

OLD FALSE TEETH WANTED

We pay \$10 per set for old false teeth. Doesn't matter if broken. Send by parcel post and receive check by return mail. Bank reference. Master Tooth Specialty, 207 S. Fifth St., Philadelphia, Pa.

Didn't Want a Miss Point.

Willie was riding in a street car with his mother. In the seat back of them was a man reading in a rather loud voice to a companion the story of some boyhood escapade. Willie, twisting around, listened to the recital with open mouth. The mother, on approaching her destination, rose to get off the car, taking Willie by the hand, but Willie would not budge.

"Why, Willie, what's the matter? We must get off here!" exclaimed the mother.

"I don't want to get off," cried the boy, "I'll hear the end of the story!"

FOR ITCHING, BURNING SKINS

Bathe With Cuticura Soap and Apply the Ointment—Trial Free.

For eczemas, rashes, itchings, irritations, pimples, dandruff, sore hands, and baby humors, Cuticura Soap and Ointment are supremely effective. Besides they tend to prevent these distressing conditions, if used for every-day toilet and nursery preparations.

Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere—Advt.

Using Cast-Off Gloves.

A use for all sorts of cast-off gloves has been found in London in connection with relief work in England. The old leather, after proper sterilization, is applied on heavy cambric or buckram and made into sleeveless wind-proof jackets, which are much in demand for men both in the trenches and the navy.

The occasional use of Roman Eye Balm at night upon retiring will prevent and relieve tired eyes, watery eyes, and eye strain. Adv.

Some Grievance!

The railroad official invited the stern citizen to communicate his troubles. "I want you to give orders," demanded the visitor, "that the engineer of the express which passes through Elm Grove at about 11:55 be restrained from blowing his whistle on Sunday mornings."

"Impossible!" exploded the official. "What prompts you to make such a ridiculous request?"

"Well, you see," explained the citizen in an undertone, "our pastor preaches until he hears the whistle blow, and that confounded express was twenty minutes late last Sunday."—Lamb.

Local Color in Monkey Game.

Marian's mother frequently played games with her while doing the morning's tasks, thus amusing the little one, without interrupting her own work. One morning after a visit to the zoo, Marian asked to play "monkey," and her mother laughingly answered, "All right, I'll be the monkey while I dust. Now what shall I do?"

"Oh, no, I'll be the monkey," said Marian, "and you has to go buy peanuts to feed me first."

What a Financier Means.

Hix—He's a pretty clever financier. Isn't he?

Dix—Financier nothing. Why, he never beat anybody out of anything in his life.

Enough to Eat.

Barber—"How do you like our new oatmeal soap?" Victim—"Seems nourishing, but I've had my breakfast."

Always fresh and crisp!
Post Toasties
are real corn flakes!
SAYS Bobbie